

**SABIT GROUP PROGRAM****DAIRY PROCESSING AND PACKAGING PROGRAM FOR WEST NIS  
AND CAUCASUS****AUGUST 20 – SEPTEMBER 17, 2005****DELEGATE BIOGRAPHIES****Arayik Amiryan**

Director

MAQRUHI

Yerevan, Armenia

Owned by Mr. Amiryan, MAQRUHI produces 300 tons of curds, cottage cheese, sour cream and other region-specific dairy products a year and employs 10 people. MAQRUHI also manufactures PET bottles and tanks for dairy products. Mr. Amiryan is interested in expanding production to fruit-flavored yogurts and milk with fruit additives, and also developing new packaging types.

**Vrezh Antonyan**

Head of Dairy Products Department

Tamara, Ltd.

Yerevan, Armenia

Tamara Ltd., a privately owned company, has 190 employees and produces 500,000 tons of dairy products per year including curds, sour cream, yogurt, matsun (Armenian yogurt) and ice cream. The company is interested in expanding into the production of cheese, cottage cheese, yogurt and tan (an Armenian dairy product). Mr. Antonyan wants to examine machinery for dairy packaging, including cups and covers. He is also interested in laboratory testing.

**Seyran Derzyan**

Chairman of the Board

Katnagorts Dairy Plant

Vanadzor, Armenia

Katnagorts Dairy Plant, owned by Mr. Derzyan, has 14 employees and produces 223 tons of product per year, including cheese, curds, sour cream, milk and matsun (Armenian yogurt). The company is interested in expanding into ice cream and yogurt production. Mr. Derzyan intends to look at ice cream equipment, retail facilities, and to learn more about ISO 9002 certification while in the United States.

**Yuri Gerber**

Department Head

Crimean Agricultural-Technological University

Crimea, Ukraine

The Crimean Agricultural-Technological University Milk Processing Department is a state-owned enterprise, with 12 employees. Using approximately 600 tons of raw milk annually, the department produces pasteurized milk, cream, butter, cottage cheese and soft cheeses. They are interested in expansion into sour cream, dairy product with dried fruit additives and yogurt production.

**Vagarshak Grigoryan**

Director of Production

Euroterm

Yerevan, Armenia

A privately owned company, Euroterm employs 110 people and produces about 800,000 gallons of milk and 500,000 tons of preserves, juices and nectars per year. The company is interested in expanding production to include yogurt with fruit added, fruit-flavored milk products for children, bio-kefir and ice cream. Mr. Grigoryan currently uses aseptic technology (Tetrapak and PurePak) and is interested in upgrading his machinery.

**Georgiy Gudushauri**

Owner and Director

Milk Production, Ltd.

Kazbegi Region, Georgia

Owned by Mr. Gudushauri, Milk Production Ltd. "GG" has nine employees and produces eight tons of sheep cheese annually. Improving the quality and packaging of the sheep cheese is the main focus of the company. They are planning to produce Camembert cheese and goat cheese in the future. Mr. Gudushauri is interested in sanitation issues, used machinery and sources for sheep and goat artificial insemination.



**Zaur Guseynov**

Chief Manager

“Zovg” Ltd.

Baku, Azerbaijan

Zovg Ltd. is a privately owned company with 10 employees, producing 300 tons annually of kefir, ayran (Turkish buttermilk), feta, and ice cream (seasonally). They are also interested in producing cheese and condensed milk in the future. Mr. Guseynov would like to learn more about the purchasing and storage of raw materials, as well as prolonging shelf life of dairy products in hot weather. HACCP and ISO 22000 certification is also of interest to the company.

**Aleksandr Kesya**

Raw Materials Department Manager

Lapmol, Ltd.

Chisinau, Moldova

A privately owned company, Lapmol LTD has 275 employees and produces 7000 tons annually of kefir, curds, soft processed cheese and baker's cheese. The company would like to begin producing milk, bio-kefir and yogurt. As the head of the raw materials department, Mr. Kesya would like to learn more about raw material storage.

**Salman Mamedov**

Chairman

Vekilogli-Ruzi, Ltd.

Gandja City, Azerbaijan

Owned by Mr. Mamedov, Vekilogli-Ruzi, Ltd. has 16 employees and produces 170 tons annually of mozzarella cheese and condensed milk. They are interested in producing smoked cheese, cream, fruit-flavored yogurt and ice cream. Mr. Mamedov is interested in finding energy efficient cooling equipment and upgrading the cheese production line he already has. He also wants to learn about HACCP, quality control, computerized milking systems and biological additives.

**Vladimir Mishchenko**

Director

Berdyansk Milk Processing Factory

Zaporizhzhya Region, Ukraine

Berdyansk Milk Processing Company, owned by shareholders, has 111 employees and produces 924 tons annually of milk, kefir, ryazhenka (pasteurized low fat sour milk), sour cream, cottage cheese, butter and casein. The company is interested in expanding into cheese, yogurt and cottage cheese desserts. Mr. Mishchenko would like to look at cheese producing and milk processing machinery, raw material storage and dairy packaging processes while in the United States.

**Sargis Nazaretyan**

General Manager

Nor Ev EI, Ltd.

Yerevan, Armenia

Mr. Nazaretyan is the general manager of Nor Ev EI, Ltd. – a company with 20 employees producing 400 tons of product annually, including yogurt, chocolate butter, fruit-flavored milk and dairy products for children. Mr. Nazaretyan owns 50% of the company's stock. He would like to learn about the technologies involved in the production of curds, sour milk and chocolate butter variations. He is also interested in packaging equipment.

**Olena Rozenblat**

General Director

FAVORIT

Zhitomir, Ukraine

FAVORIT is a family business and produces 60,000 tons of various dairy products annually. It has 1000 employees. It produces and sells butter (hard and whipped), powdered milk, sweetened condensed milk and cottage cheese. Ms. Rozenblat, the general director, has been in the business since 1999. She is interested in adding a new product to the company's production in the near future. While on SABIT training she would like to learn about production, slicing and packaging of hard cheeses.

**Lyudmila Ruzhytska**

Chairman

Kalanchak Butter Producing Factory

Kherson Region, Ukraine

Ms. Ruzhitska is the owner and the chairman of the board of directors of Kalanchak Butter Factory, where she had worked for 22 years before it was privatized [Is that what is meant? Or has she owned it for 22 years?]. The company has 130 employees and produces 1,484 tons of butter, cheese, whole milk products and lactic casein each year. The company is interested in manufacturing different varieties of buttery spreads and powdered milk. Ms. Ruzhitska is also interested in improving the cheese-producing technologies currently used.

**Aidyn Sadiqov**

Deputy Director

Milk-Pro, Ltd.

Baku Makhanika, Azerbaijan

Milk Pro, Ltd. was founded in 1991 as a bio-dairy products manufacturer. With 70 employees, Milk Pro produces 5000 tons of milk, sour cream, curds, yogurt, cheese, butter and other region specific dairy products each year. Mr. Sadiqov is the deputy director and one of the three owners of the enterprise. He would like to learn about the production of powdered milk, yellow cheese and fruit-flavored yogurts.

**Garik Sarukhanyan**

Director

Biokat, Ltd.

Yerevan, Armenia

Mr. Sarukhanyan is the director of Biokat, Ltd. dairy manufacturer and owns 50% of the company. Biokat, Ltd. and its 27 employees produce 1200 tons of organic milk, cottage cheese, curds, sour cream, yogurts and other region specific products per year. Mr. Sarukhanyan is interested in learning about production of cheese and mayonnaise, packaging material and packaging process technologies.

**Vanik Soghomonyan**

Executive Director

Agroservice

Yerevan, Armenia

Co-owned by Mr. Sogomonyan, Agroservice employs 37 people. The company produces 408 tons annually of milk, butter, cheese, curds, sour cream, crème and matsun. Expansion to produce ice cream and yogurt is under consideration. Mr. Sogomonyan is interested in ISO certification and packaging equipment.

**Levan Tortladze**

President

Georgian Milk Association

Tbilisi, Georgia

The Georgian Milk Association was founded in 2004 and serves farmers and milk producers in and around Tbilisi. As an expert in livestock and milk production, Mr. Tortladze plans to observe milk processing and artificial insemination techniques in the United States. The producers represented by his association are interested in processed cheese technologies and quality assurance.

**Ivan Yuxhno**

Director

Postavy Milk-Processing Plant

Vitebsk Region, Belarus

Postavy Milk Processing Plant is 60% private and 40% state owned. The plant employs 162 people and produces 3367 tons of milk, butter, lactic casein, semi-hard and hard cheeses, ice cream and yogurt. The company is interested in manufacturing dietetic products in the future. Best practices and processing equipment are Mr. Yuxhno's focuses.